

DRAGONETTE CELLARS



2012 SAUVIGNON BLANC, HAPPY CANYON OF SANTA BARBARA



COMPOSITION

100% SAUVIGNON BLANC

VINEYARDS

60% GRASSINI FAMILY

40% VOGELZANG

CLONES

1 (92%) AND MUSQUE (8%)

AVERAGE YIELD

3.7 TONS PER ACRE

HARVEST DATES

SEPT 4ND TO SEPT 14TH

APPELLATION

HAPPY CANYON OF

SANTA BARBARA

FERMENTATION

74% BARREL FERMENTED IN

FRENCH OAK

26% IN STAINLESS STEEL

AGING

7.5 MONTHS ON THE LEES

OCCASIONAL BÂTONNAGE

BOTTLED

APRIL 26, 2013

ALCOHOL: 14.2%

CASES PRODUCED: 1100

SUGGESTED RETAIL: \$28

PHILOSOPHY

WE BELIEVE THAT SAUVIGNON BLANC IS ONE OF THE GREAT WHITE WINE GRAPES OF THE WORLD, AND WE AIM TO PRODUCE REFERENCE POINT WINES FROM THIS VARIETAL. HAPPY CANYON, WITH ITS UNIQUE SOILS AND CLIMATE - WARM TO HOT SUMMER DAYS AND COOL TO COLD EVENINGS - IS IDEAL FOR PROMOTING FULL PHENOLIC RIPENESS WHILE STILL RETAINING CRITICAL ACIDITY. THIS BOTTLING REPRESENTS AN APPELLATION BLEND OF LOTS WE FEEL EXPRESS THE CHARACTERISTICS OF HAPPY CANYON; EXPLOSIVE BUT BRIGHT YELLOW AND TROPICAL FRUITS AND MELONS BALANCED BY FRESH, CLEAN AND PRESENT ACIDITY, BUT WITHOUT THE HERBACEOUSNESS SOMETIMES ASSOCIATED WITH THE GRAPE.

THE VINEYARDS

WE PURCHASE FRUIT BY THE ACRE, AND WORK WITH THE VINEYARD TEAMS, MANAGING CANOPY AND YIELD FOR ULTRA-PREMIUM QUALITY FRUIT.

GRASSINI FAMILY VINEYARD

THIS HIGH DENSITY VINEYARD HAS THIN SOILS OF SANDY CLAY LOAM WITH SOME SERPENTINITE. THE GRAPES PRODUCE WINES WITH COMPLEX AROMAS AND FLAVORS OF SWEET RIPE MELONS AND KIWI, UNDERPINNED BY KEY LIME AND BAKING SPICES.

VOGELZANG VINEYARD

GENTLY SLOPING BLOCKS ARE NOW DEEP ROOTED IN MARITIME SOILS AND CAREFULLY FARMED FOR LOW YIELDS. SPECTACULAR AND EXPLOSIVE AROMATICS AND TROPICAL FLAVORS OF MANGO, GUAVA AND PINEAPPLE AND ARE WELL MATCHED TO AGING IN NEW AND USED FRENCH OAK BARRELS.

THE VINTAGE

2012 WAS AN EXCEPTIONAL VINTAGE, BOTH IN TERMS OF PRODUCTIVITY AND QUALITY. JUST ABOUT EVERYTHING WENT RIGHT IN 2012; THERE WERE NO SIGNIFICANT FROSTS, THE WEATHER WAS EXCELLENT AT SET, AND WE HAD A LONG FAIRLY CONSISTENT GROWING SEASON WITHOUT ANY SIGNIFICANT HEAT SPIKES. BEFITTING SANTA BARBARA, THERE WAS NO RAIN TO SPEAK OF AT HARVEST TIME. THE CROP ITSELF WAS LARGER THAN IN PRIOR YEARS; HOWEVER, AS IT TURNED OUT THE ADDITIONAL HEAT FROM THE LONG EVEN SUMMER ALLOWED THE GRAPES TO RIPEN EVENLY ACROSS THE BLOCKS. AS HARVEST APPROACHED WE CONSTANTLY MONITORED INDIVIDUAL BLOCKS FOR FLAVOR AND CRITICAL ACIDITY, AND WE PICKED IN SEVERAL PASSES, SELECTING THE RIPER, MORE FLAVORFUL BUNCHES, BUT LEAVING OTHERS ON THE VINE FOR FURTHER FLAVOR DEVELOPMENT.

OUR WINEMAKING

WE HARVESTED IN SELECTIVE PICKS AND PERSONALLY HAND-SORTED THE CLUSTERS IN THE FIELD. WITHIN HOURS, WE GENTLY PRESSED THE GRAPES AND TRANSFERRED THE JUICE DIRECTLY TO A MIXTURE OF TANKS, BARRELS AND 500L PUNCHEONS. PRIMARY FERMENTATION WAS COMPLETED IN BOTH TANK AND BARREL, WITH NATIVE AND COMMERCIAL YEASTS AND TEMPERATURE CONTROL. WE BLOCKED MALOLACTIC FERMENTATION TO RETAIN FRESHNESS AND THEN AGED THE WINES ON THEIR LEES UNTIL BLENDING AND BOTTLING.

PROPRIETORS/WINEMAKERS:

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

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